

the warm-up

RAW OYSTERS 9/17/33

cocktail sauce, mignonette, lemon (gf) (df)

MARKET FRUIT BOWL 12

fresh seasonal fruit, candied basil seeds (gf)(df)(v)

YOGURT PARFAIT 16

greek yogurt, house made granola, berries, cacao nibs, honey (gf)(v)

OVERNIGHT OATS 16

oats, oat milk, maple, vanilla, seasonal fruit (gf)(df)(v)

the main event

AVOCADO TOAST 15

avocado, toasted ciabatta, tomato, cucumber, basil, lemon, pickled onion (v)(df)
add poached egg +2
add smoked salmon +4

LOX & BAGEL 19

ivy city smokehouse salmon, bagel, cream cheese, caper berries, tomato, cucumber, onion marmalade, lemon
[make it a gf everything bagel +1]

KALE CAESAR 19

kale, anchovies, breadcrumbs
add chicken +8

GRILLED PEACH SALAD 18

local peaches, spinach, farro, herbs, feta, pickled red onion, pecan, honey-mustard (v)
add chicken +8

SUNRISE BREAKFAST 20

two farm fresh eggs, smashed and fried potatoes, toast, choice of bacon, chicken sausage, or pork sausage

AMERICAN OMELET 21

bell pepper, onion, mushrooms, cheddar, smashed and fried potatoes (gf)(v)

BREAKFAST SANDWICH 14

brioche bun, brown butter fried egg, fontina cheese, choice of smashed and fried potatoes with old bay aioli or seasonal fruit
add on bacon, pork sausage, or chicken sausage +2
extra egg +2.50 avocado +2.50 candied jalapeno +1

THE BENEDICT 22

two poached eggs, Canadian bacon, english muffin, fried and smashed potatoes, hollandaise sauce
vegetarian latke benedict +2
smoked salmon benedict +4

EGGS IN PURGATORY 21

pomodoro, calabrian chili, basil, onion, focaccia, two eggs, parmesan (v)(df)
[make it gf +1]

CHORIZO HANGOVER HASH 24

mexican chorizo, smashed and fried potatoes, roasted peppers, onion, avocado, cotija cheese, fried eggs, salsa verde (gf)

CHALLAH BREAD FRENCH TOAST 16

dulce de leche, berries, jam, powdered sugar, whipped cream (v)

STEAK & EGGS 28

6oz NY strip, two sunny eggs, smashed and fried potatoes, herb gremolata (gf)

THE BURGER 22

american cheese, lettuce, tomato, onion, pickles, brioche bun, choice of fries, salad, or cup of soup
[make it gf +1] [add bacon +2] [add egg +2]

sides

APPLE WOOD SMOKED BACON 7

HOUSE MAPLE CHICKEN SAUSAGE 5 TWO

EGGS YOUR WAY 6

TOAST butter and jam 3

FRIES 7

LATKE herb creme fraiche, pickled onion 3

potatoes

BASIC smashed and fried, old bay aioli, parsley 9

SOMEWHAT LOADED basic potato + fontina cheese sauce, candied jalapeno, choice of bacon, pork sausage, chicken sausage, chorizo, or avocado 12

OMG LOADED somewhat loaded potato + fried egg 14

zero proof

DRIP COFFEE 3
COLD BREW 6
LATTE 5
AMERICANO 4
CORTADO 5
CAPPUCCINO 5
MACCHIATO 4
FLATWHITE 5
CHAI LATTE 5
MOCHA LATTE 6

syrups: vanilla, hazelnut,
 chocolate, cardamom, maple,
 honey, caramel +1

NATALIE'S JUICE

choice of orange 5 -or-
 orange mango, lemonade,
 strawberry lemonade 9

PURE GREEN COLD PRESSED JUICE 11

golden girl tumeric, carrot,
 pineapple, lemon, ginger
soul kick apple, pineapple,
 lemon, ginger

pure greens kale, spinach,
 cucumber, celery, apple,
 lemon, ginger

coconut hydr8 coconut water,
 pineapple, lemon, chia

HOT TEA 5

green tea
 earl grey
 english breakfast
 chai
 crimson berry hibiscus
 peppermint

ICED TEA 6

ask your server for our
 seasonal flavors!

high spirits

FLUFFY MIMOSA 17
 sparkling wine, fresh
 squeezed OJ

MIMOSA 9
 sparkling wine, OJ

MIMOSA BOTTLE SERVICE 40
 bottle of sparkling wine
 choice of cranberry or
 orange juice

BLOODY MARY 17
 vodka, tomato puree,
 horseradish, lemon juice

PALOMINA 18
 tequila, grapefruit,
 cranberry, lime

RUSH TOWN 15
 vodka, house orange extracts,
 lemon lime fizz

MIDNIGHT MORNING 18
 vodka, house coffee elixir

ANGELICO 20
 hazelnut Don Q gran reserva,
 house coffee elixir

BAY CRUISER G&T 16
 blood orange, bay leaf &
 bergamot tonic

PINK LEMON SPRITZ 17
 pink lemon aperitivo,
 sparkling wine

LITTLE BEAR 15
 brandy, ginger, lemon,
 cinnamon

MEZCALCULATION 18
 mezcal, pisco lime cordial,
 lime

EUCLID GREEN 19
 house cucumber aperitif,
 sparkling wine

CLOVER CLUB 20
 gin, house raspberry,
 lillet, lemon, egg white

SKYEWALKER (PENICILLIN) 24
 blended scotch, ginger,
 lemon, peated fernet

(df) dairy free (gf) gluten free (v) vegetarian
 consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized
 milk may increase your risk of foodborne illness

Thank you for dining at No Goodbyes!
 the LINE DC, 1770 Euclid Street NW

Washington DC